

**Amendment to the Claims:**

This listing of claims will replace all prior versions, and listing, of claims in the application:

**Listing of Claims:**

1. (Currently Amended) A method for obtaining ~~an a heated~~-expanded foodstuff ~~having improved expansion characteristics~~, comprising:

- i) ~~preparing providing a foodstuff comprising a composition, wherein said composition comprises comprising a non-cereal amylopectin starch, and wherein said starch has an amylopectin content of at least 90 weight percent based upon dry substance;~~
- ii) heating ~~at least part of~~ said composition to a temperature above the glass transition temperature of said ~~starch thereby expanding said~~ composition; and
- iii) cooling said ~~part of~~ composition to a temperature below said glass transition temperature of said composition, ~~to obtain wherein said heat~~-expanded foodstuff ~~comprises said composition, and wherein said expanded foodstuff is obtained.~~

2. (Original) A method according to claim 1 wherein said composition is a dough.

3. (Previously Presented) A method according to claim 1, wherein said starch is derived from a potato.

Claims 4-8. (Cancelled.)

9. (Currently Amended) ~~An A heat~~ expanded foodstuff comprising a non-cereal amylopectin starch.

10. (Previously Presented) An expanded foodstuff according to claim 9, wherein said starch has an amylopectin content of at least 95 weight percent based on dry substance.

11. (Previously Presented) An expanded foodstuff according to claim 9, wherein said starch is derived from a potato.

Claim 12 (Cancelled).

13. (Previously Presented) A method according to claim 1, wherein said starch is modified.

14. (Previously Presented) A method according to claim 1, wherein said foodstuff is a snack.

15. (Previously Presented) A method according to claim 1, wherein said foodstuff comprises a coating.